

# Women's Page



from the  
**KELVIN KITCHEN**  
by Joan Adams

(Editor's Note: If you have a question on home-management, send it with a stamped, self-addressed envelope to Joan Adams in care of this newspaper. Miss Adams will answer your question personally.)

### GILDING THE 'VANILLY'

"We're dressing," say all the lovely ice creams this summer. And those white as the driven snow are saying it with special emphasis, for they have been termed "just plain vanilla" long enough! It's like a game, to turn a plain, unadorned scoop of ice cream into something provocative to the eye and irresistible to a voyaging spoon. So let's mantle our ice creams in chocolate fudge this summer, or mount it in marshmallow and syrupy fruits, or top it with gay cockades of raspberry sauce.

We suspect the sudden formality

## YOUR CHILD AND THE SCHOOL

By Dr. ALLEN G. IRELAND  
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### Vegetable Time

Summer time is fresh vegetable time. It seems hardly necessary to emphasize how important that fact is. Most parents today know that vegetables of all kinds are essential to growth and health.



Vitamin has almost become a household word, especially to the mother who selects and prepares the meals. And in vegetables, we have one of the richest sources of vitamins, special vitamins and minerals which supply the body with protective materials. Use all the green vegetables that will be eaten. Give the tomato a prominent place for it deserves great credit. Have the green foods crispy and clean. Wash them well.

Try many combinations that look attractive, which is one way to interest children. Chopped vegetables in gelatin, shaped by molds, makes an inviting dish. Many suggestions are usually given in the leading magazines for women. Try them, and it may be surprising to see how children will actually enjoy vegetables that were once in the "don't like" class.

Is your child to be away from home this summer? Read what Dr. Ireland has to say about it next week.

is to counteract the speeches of the medical authorities who persist in ranking ice cream with spinach! Not only with spinach, for a vitamin value, but away above it, for body-building substance! We suggest a whispering campaign on this sort of thing, or we'll have to start thinking up ways of making ice cream "appealing" to those stubborn little citizens who consider "being good for you" overwhelming evidence against anything!

Apricots and greengage plums lend piquant flavor as sauces for ice cream. Put the stewed fruit of either through a sieve, adding the amount of syrup required. A sirup of stewed cherries with an equal quantity of melted red currant jelly and, if you have it, kirsch for flavor, makes a delectable sauce to have stored in the refrigerator for special occasions. Masters of the dessert-making art often melt a tumblerful for red currant jelly and flavor it with kirsch, for a red currant sauce; or they may make a delicious raspberry sauce, of jelly which is melted and slightly thickened with arrowroot.

A "soda fountain deluxe" orange sauce can be made from thin orange marmalade rubbed through a sieve, one third as much apricot sauce, and a dash of Curacao for flavor. A delicate nut sauce is made by adding an infusion of grilled hazelnuts or filberts to a simple custard. Steep the nuts in liquid to extract their flavors, and use two tablespoons of the resulting liquid to a quart of custard.

Flaky, fresh-grated coconut on chocolate ice cream served with burnt almond sauce is a rich idea. Pecan meats toasted a few moments are a natural complement to the flavors of vanilla and maple ice cream. Peanut brittle may be crunched into vanilla ice cream as a garnish. Other transformations are wrought with candied fruits, preserved ginger, and creamy, pastel-tinted bonbons. Sometimes ice cream is its most alluring scooped into the center of half a mellow cantaloupe; hidden dramatically in a crisp, pastry-puff poured over with hot fudge; or served in the spiny, half-inch shell of a fresh pineapple. Or immersed, two scoopsful at a time, in long tall glasses of ginger-ale! With such artifices for gilding the lily, who shall say, "just plain vanilla"?

### Butterscotch Sauce

3 egg yolks.  
3 tablespoons butter.  
¼ cup brown sugar.  
Pinch salt.  
¼ cup water.

Combine ingredients in top of double boiler, and cook until sugar is thoroughly dissolved, stirring frequently. Chill, beat well before serving. Makes 1 cup.

### Hot Fudge Sauce

¼ cup milk.  
1 cup brown sugar.  
1 teaspoon vanilla.  
1½ cups corn sprup.  
Pinch of salt.  
2 tablespoons butter.  
2 squares chocolate.

Mix sugar, milk, salt and chocolate, and cook in double boiler until chocolate melts. Continue cooking for five minutes, then add butter and vanilla.

### Coffee Pecan Sauce

1 cup strong coffee infusion.  
2 cups sugar.  
½ cup toasted pecans.

Boil coffee and sugar to spin a thin thread. May be served hot or cold. Toast pecan meats by spreading meats out in shallow pan, adding 1 tablespoon butter and heating in oven. Stir frequently until butter is absorbed. Chop and add to coffee sirup.

### Sabayon Sauce

2 eggs.  
½ cup sugar.  
½ lemon.  
½ cup chopped raisins.  
¼ cup chopped citron.  
½ cup nut meats.

Beat egg yolks until thick, add sugar, lemon juice and rind, and cook, stirring constantly until thickened. Do not boil. Add flavoring and pour over stiffly beaten egg whites. Fold in chopped fruits. Cool and serve as an ice cream sauce.

### THOSE WHO DID NOT VOTE

#### MUST REGISTER ONCE AGAIN

All voters who did not exercise their right or used an absent voters ballot at the election two years ago must register. County Clerk Fred Oldfield said this morning that many persons seem not to be aware of that fact.

Voters have until August 14th to register for the primary election and until October 16th to register for the general election.

## Crepe Swank For Evening Wear



Gay young things from coast to coast dine and dance in evening gowns with little matching jackets. The dress on the left is of seraceta crepe with a large quaker-like collar and cuffs; a gay bunch of flowers at the neckline adds a smart note. The large velvet bow which continues into shoulder straps on the seraceta crepe dress at the right is the newest fashion note of the season. The mess-jacket just reaches the waist.

.. Read The Age ..